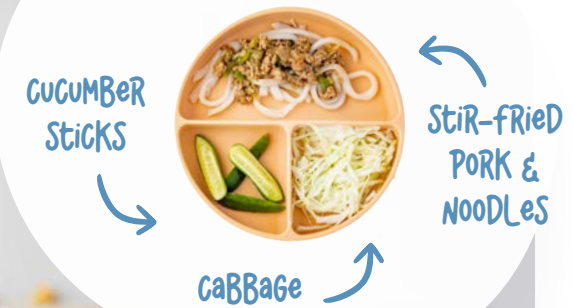


FOR the  
Little ONES

# Chinese PORK NOODLES

Pork mince cooked in a delicious Chinese stir-fry sauce and served over rice with a crunchy peanut and cucumber topping.



20 Minutes



4 Servings



PORK

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## FROM YOUR BOX

PORK MINCE	500g
SPRING ONIONS	1 bunch
SHREDDED CABBAGE	1 bag
CHINESE STIR-FRY SAUCE	100ml
BABY CUCUMBERS	1 punnet
PEANUTS	2 packets
UDON NOODLES	3 packets

## FROM YOUR PANTRY

sesame oil (or other), salt, pepper, Chinese five spice

## COOKING TOOLS

kettle, large frypan or wok

Switch it up! Make meatballs and cook them in the sauce to serve over the noodles!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - udon noodles are replaced with rice noodles. Cook according to packet instructions or until tender.



### 1. COOK the PORK

Heat a large frypan or wok with **2 tbsp sesame oil** over medium-high heat. Add pork mince and cook for 5 minutes, using a spatula to break up any lumps in the mince.



### 2. ADD the SPRING ONIONS

Slice and add spring onions to pan (reserve some green tops for garnish) with cabbage. Cook for further 2 minutes and season with **1 tsp Chinese five spice**.

**tip** You can keep the cabbage fresh for serving if desired.



### 3. ADD the SAUCE

Add Chinese stir-fry sauce and **1/2-1 cup water**. Cook for further 2-3 minutes, stirring, until well combined. Take off heat and season with **salt and pepper** to taste.



### 4. PREPARE the TOPPINGS

Slice or dice cucumbers, roughly chop peanuts.



### 5. COOK the NOODLES

Boil the kettle. Add noodles to a large bowl. Cover with **hot water**. Soak for 2 minutes then drain.

**tip** Toss noodles with pork and sauce before serving if you prefer!



### 6. FINISH AND SERVE

Serve noodles topped with Chinese pork, peanuts and cucumber. Sprinkle over any reserved spring onion green tops if desired.

**tip** Add some fresh chilli, chilli flakes or sauce for an extra kick!